

DINNERLY



20-Minute Beef Char Siu Pizzas

with Pickled Veg and Fried Shallots



20 minutes



2 Servings

Bring Asian flavours to the table in a flash. Piled with sweet-savoury char siu beef, zingy pickles and fried shallots, these pizzas are a flavour sensation.

WHAT WE SEND

- 1 carrot
- 1 Lebanese cucumber
- beef mince
- 60g char siu sauce ^{1,6}
- 4 pita breads ^{1,6}
- 10g fried shallots

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 1 tbs white vinegar
- 2 tsp sugar
- 1 tbs vegetable oil
- 2 tbs tomato paste
- 1 tbs mayonnaise ³

TOOLS

- large oven tray
- baking paper
- vegetable peeler
- medium frypan

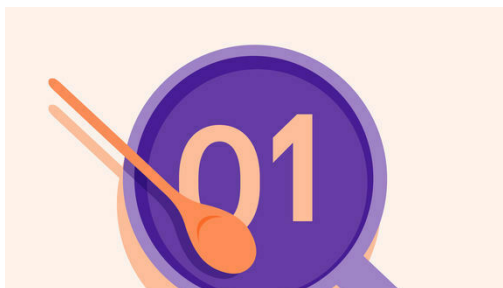
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 900kcal, Fat 42.8g, Carbs 79.7g, Proteins 46.8g



1. Prep ingredients

Preheat the oven to 220C. Line a large oven tray with baking paper. Peel the **carrot**, then peel the carrot and **cucumber** into ribbons with a vegetable peeler.



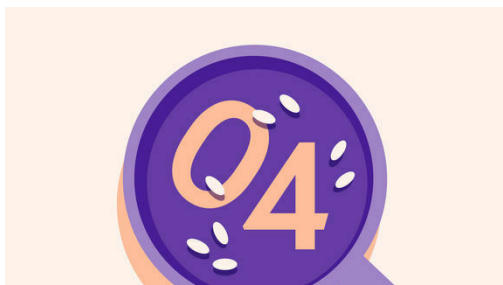
2. Pickle veggies

Combine **1 tbs white vinegar** and **2 tsp sugar** in a large bowl. Add the **cucumber** and **carrot** and toss to combine. Set aside to pickle until needed.



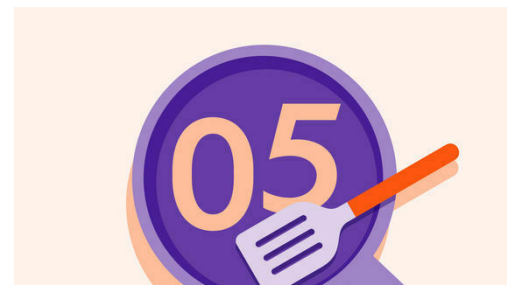
3. Cook char siu beef

Heat a **drizzle of vegetable oil** in a medium frypan over high heat. Cook the **beef mince**, breaking up the lumps with a spoon, for 3-4 mins until browned. Add **1½ tbs char siu sauce** and cook, stirring, for 1 min or until fragrant. Remove the pan from the heat.



4. Bake pizzas

Put **2 pita breads*** on the lined tray. Combine a **generous squeeze of tomato paste**, a **drizzle of vegetable oil** and the **remaining char siu sauce** in a bowl. Spread the **tomato paste mixture** over the pitas, then top with the **beef mixture**. Bake for 8-10 mins until golden and crisp.



5. Serve up

Drain the **pickled veggies**, discarding the pickling liquid. Put a **dollop of mayonnaise** in a bowl, loosen with a **little water**, season with **salt and pepper** and stir to combine. Top the **pizzas** with the pickled veggies, drizzle over the **mayonnaise mixture** and scatter over the **fried shallots**. Enjoy!



6. Make it yours

For the full Asian fusion experience, scatter peanuts, coriander or spring onion over the pizzas, if you have some on hand.